

EXHIBIT G

Restaurant Industry Food Allergies Update

MONTINE MCNULTY

EXECUTIVE DIRECTOR, ARKANSAS HOSPITALITY ASSOCIATION



Food Safety Statistics

- ▶ According to Pew Charitable Trusts, foodborne illnesses cost \$156 billion each year in the US in lost productivity
- ▶ Foodborne illnesses in Arkansas cost \$1,484,000,000
- ▶ Less than 10% of Arkansas restaurant employees were certified in food safety in 2011

Food Safety Statistics

- ▶ 80% of Americans eat out at least once a week
- ▶ From 1998 to 2004, 52% of confirmed foodborne illness outbreaks came from restaurants
- ▶ 68% of those restaurants did not have a ServSafe certified kitchen manager

ServSafe

- ▶ The ServSafe® program provides food safety training, exams and educational materials to foodservice managers.
- ▶ Managers learn to implement essential food safety practices and create a culture of food safety.
- ▶ All content and materials are based on actual job tasks identified by foodservice industry experts.



ServSafe

- ▶ The ServSafe program helps prepare you for the ServSafe Food Protection Manager Certification exam.
Training covers these concepts:
 - ▶ **The Importance of Food Safety**
 - ▶ **Good Personal Hygiene**
 - ▶ **Time and Temperature Control**
 - ▶ **Preventing Cross-Contamination**
 - ▶ **Cleaning and Sanitizing**
 - ▶ **Safe Food Preparation**
 - ▶ **Receiving and Storing Food**
 - ▶ **Methods of Thawing, Cooking, Cooling and Reheating Food**
 - ▶ **HACCP (Hazard Analysis and Critical Control Points)**
 - ▶ **Food Safety Regulations**
 - ▶ **And more . . .**

Arkansas Hospitality Association Involvement

- ▶ 5,793 – number of people trained in Arkansas since 2012



ServSafe & Food Allergy Education

- ▶ Current food safety training can help prepare every manager and foodhandler to meet the challenges of food allergies.
- ▶ The ServSafe® Food Safety Training Program has a section devoted specifically to food allergies.
 - ▶ *Allergy Symptoms*
 - ▶ *Common Food Allergens*
 - ▶ *Preventing Allergic Reactions*
 - ▶ *How to Avoid Cross Contamination*
- ▶ This training can help all employees understand the many techniques they can use to prevent an allergic reaction.

ServSafe Allergens Course

- ▶ 90 minute, online only course
- ▶ \$22 online payment
- ▶ The ServSafe Allergens online, interactive course drives home critical information your employees and managers need in order to accommodate guests with food allergies.
- ▶ The ServSafe Allergens online course covers such topics as identifying allergens, communication with the guest, preventing cross-contact, food labels and more.

The logo for the ServSafe Allergens Online Course is a vertical rectangle with a purple-to-blue gradient background. A light gray rounded rectangle is overlaid on the right side, containing the text "SERVSAFE ALLERGENS™ ONLINE COURSE" in white, uppercase letters.

SERVSAFE
ALLERGENS™
ONLINE COURSE

ServSafe Allergen-Arkansas Impact

- ▶ Arkansas industry employees have voluntarily been trained through the online course
- ▶ These efforts reduce the impact of allergic reactions in Arkansas operations
- ▶ Arkansas employees trained to:
 - ▶ Better understand allergy symptoms
 - ▶ Prevent allergic reactions
 - ▶ Avoid cross contamination
 - ▶ Know the menu items
 - ▶ Ingredients and cooking methods

Food Allergies: ServSafe Course

- ▶ The interactive ServSafe Allergens Online Course provides the protection you need. It drives home the critical lessons your employees and managers need to know before an emergency occurs.

- ▶ THE COURSE

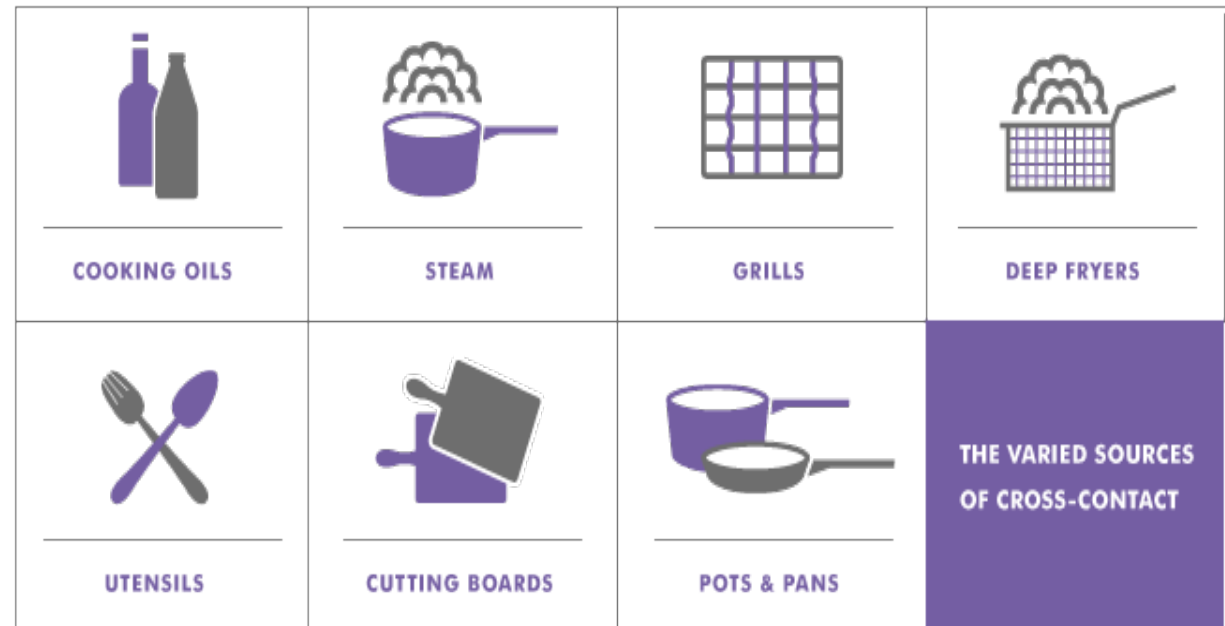
- ▶
 - DEFINING FOOD ALLERGIES
 - RECOGNIZING SYMPTOMS
 - IDENTIFYING ALLERGENS
 - DANGERS OF CROSS-CONTACT
 - PROPER CLEANING METHODS

- ▶ FRONT OF THE HOUSE

- ▶
 - PROPER COMMUNICATION
 - PREVENTING CROSS-CONTACT
 - WORKSTATIONS & SELF-SERVE AREAS
 - SPECIAL DIETARY REQUESTS
 - DEALING WITH EMERGENCIES

- ▶ BACK OF THE HOUSE

- ▶
 - IMPORTANCE OF FOOD LABELS
 - HANDLING FOOD DELIVERIES
 - PROPER FOOD PREPARATION
 - CLEANING AND PERSONAL HYGIENE



ServSafe Allergens Video

15 Million Reasons to Be Allergen Trained

- ▶ <https://www.youtube.com/watch?v=om9MBtLJ8IY&feature=youtu.be>

Thank you for listening!

▶ Questions?

